



pizza by slice

MARGHERITA (V) | \$12

rosso gargano tomato, fior di latte, basil, EVOO

BUFALA (V) | \$15

rosso gargano tomato, fior di latte, mozzarella di bufala, basil, EVOO

PROSCIUTTO | \$15

rosso gargano tomato, prosciutto, stracciatella, basil

PUMPKIN (V) | \$15

fior di latte, roasted pumpkin, goats cheese, walnuts

FUNGHI (V) | \$15

fior di latte, mixed funghi, pecorino, rosemary & thyme

MORTADELLA | \$15

fior di latte, mortadella, truffle burrata, pistachio

(V) = VEGETARIAN

EVOO = EXTRA VIRGIN OLIVE OIL

wood fired panini

CAPRESE (V) | \$16

fior di latte, fresh tomato mix, wild oregano, basil

PROSCIUTTO | \$18

buffalo mozzarella, prosciutto di parma, rocket, fresh tomato mix

SICILIANO (V) | \$16

grilled eggplant, capsicums, olives, capers, rocket & smoked provola, chilli honey

cornetti all'italiana

ITALIAN PASTRY | \$8

plain, pistachio or nutella

ITALIAN DONUTS | \$8

plain, pistachio or nutella

bibete

DRINKS | \$5

San Pellegrino 330ml (assorted flavours)

Acqua Panna still water 250ml

Our traditional hand stretched sourdough bases are hand crafted by our experienced Pizzaiolo, using the finest imported Italian ingredients and freshest local produce.